

SHERRY COCKTAILS

Fino & Manzanilla

Bone-dry, fresh and **tangy** young sherries that have **yeasty**, bakery notes with **salty, almond** flavours. These dry **savoury** styles are perfect for mixing with grapefruit, tonic and lemon-based drinks.

Sweetened dry sherries have citrus notes like bitter orange, **rich aromas** like **fermented butter** along with **baked-apple** flavours and delicate **aromatic** notes. Perfect with sliced orange, on the rocks.

Medium & Cream

Amontillado, Palo Cortado & Oloroso

Dry sherries that have amazing complexity of aromas, ranging from **aromatic herbs, smokey notes** and **wood & spices** to hazelnuts, walnuts, leather truffle and **umami**. Ideal for experimenting!

Unctuous and dark, these naturally **super sweet** sherries are complex with **deep** flavours of coffee, **burnt toffee, liquorice, dried fruits** and winter **spices**. Ideal mixed with dark spirits, adding natural sugar.

Moscatel & PX

#SHERRYCOCKTAILS UK



@SherryWinesUK